FROM THE SEA

GRILLED OCTOPUS

Tuscan white bean purée. roasted cherry tomatoes, chorizo, sautéed black kale, chimichurri -17-

POPCORN SCALLOPS®

Lightly breaded, flash fried sea scallops, sweet corn aioli. parsley, lemon

-19-

CRAB €€ **SWEET POTATO CARAMELLE®**

Roasted poblano, scallion, almondine sauce, brown butter, pecorino, lemon -16-

STEAMED CLAMS

Cockles, white wine-roasted garlic butter broth, lemon. parsley, sourdough -15-

FROM THE FARM

STEAK TARTARE & FRIED OYSTERS®

Black garlic coulis, egg yolk gel, parmesan potato crisp, pickled fresno peppers -18-

CHARRED SHISHITO PEPPERS

Charbroiled shishito peppers, ginger, chili-garlic sauce, sesame seeds

WHIPPED RICOTTA TOAST

Sunflower pesto. Magee Farms hot honey. Henlopen Sea Salt -13-

LOBSTER CORN DOG ®

Breaded & fried 5oz lobster tail on a stick, atop a bed of our signature boardwalk fries, sweet corn aioli -26-

CRISPY CALAMARI®

Lewes Dairy buttermilk flashfried calamari, house pickled sweet banana peppers, marinara, lemon -14-

BREAD

MUSSELS € BOARDWALK FRIES

Steamed mussels, sweet garlic cream, gruyere, Benton's bacon -16-

COCONUT SHRIMP

Crispy coconut shrimp, sweet and sour chili-garlic sauce -12-

STARTERS

TAVERN WINGS®

brined & crispy, homemade gorgonzola dressing, celery

-14-

HOUSE-MADE SAUCES

BUFFALO HONEY-LIME BBQ **PICKLEBACK** OLD BAY DRY RUB

ALABAMA WHITE BBQ

CAVIAR

LEWESOYSTER.COM

LEWES OYSTER HOUSE

TAVERN BY THE SEA

SEAN (POREA EXECUTIVE CHEF

PREPARED OYSTERS

PISTOLS ON **HORSEBACK ®**

Fried & wrapped in Jamon Iberico with herb crepe, house pickles, pimento aioli -16-

THE ROCKEFELLER

Charbroiled & topped with spinach, parsley, gruyere, parmesan, lemon, bread crumbs -16-



LOH TIDE

Charbroiled & smothered in our secret herb butter sauce. special 3-cheese blend -15-

BUFFALO SOLDIERS ⊛

Golden fried oysters topped with gorgonzola, served with Crystal Hot Sauce & butter -14-

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18 oysters, 6 clams, 4 shrimp cocktail, daily ceviche, 4 crab cocktail claws, 0 10oz lobster tail

THE

OBSERVATORY

12 oysters, 4 clams, 4 shrimp cocktail,

daily ceviche, 4 crab cocktail claws

-65-

FORT MILES

SOUP & Salads

BLACK KALE SALAD

Ricotta salata, sweet banana peppers, sopressata. oregano, kalamata olives. Italian vinaigrette

2ND STREET WEDGE

Icebera lettuce, fire roasted corn, sun gold tomatoes. Benton's bacon lardons. gorgonzola -13-

GARDEN SALAD

Heirloom cherry tomatoes, cucumbers, goat cheese, house balsamic vinaigrette

TAVERN CAESAR Gem lettuce, garlic herb

croutons, Locatelli pecorino -12-

MANHATTAN CLAM CHOWDER

Tomato based with fingerling potatoes, Benton's bacon, plum tomatoes, parsley CUP -10- BOWL -12-BREAD

CRAB & CELERY **ROOT BISOUE**

Maryland jumbo lump crab, honeycrisp apple, roasted chestnut, leeks, fresh thyme **CUP 14 - BOWL 16**

ADD TO ANY SALAD:

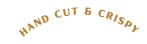
SWORDFISH \$15 LOBSTER MKT SCALLOPS \$20 **DUCK \$18**

GRILLED CHICKEN \$12 CHICKEN SALAD \$8 **BUTCHER CUT STEAK \$18** SALMON \$15





\$11



BOARDWALK FRIES®



LOBSTER & SWEET CORN MKT **OLD BAY & VINEGAR POWDER +2 CAVIAR & CHIVE +7** PICKLE POWDER & RANCH +2

* contains ingredients with peanut oil

MAINS

"There is a real danger of taking food too seriously. Food should be part of the bigger picture." - Anthony Bourdain

CLAMS & LINGUINE

House-made linguine, cockles, white wine, Calabrian chili, crispy garlic, parsley, breadcrumbs, served with lemon

PAN-SEARED BREAKWATER SEA SCALLOPS®

Butternut squash purée, hot honey glazed Brussels sprouts & parsnips, roasted cremini mushrooms, poached pear, toasted hazelnuts

BUTTER POACHED HALIBUT

Parmesan creamed spinach, grilled artichokes, almondine sauce, shaved black truffles, lemon

-35-

-33-

-34-

FIVE-SPICED DUCK BREAST

Balsamic glazed pearl onions, wild mushrooms, wilted spinach, blackberry gastrique

CHARGRILLED HANGER STEAK

Cremini mushrooms, purple cauliflower, romanesco, fondant potatoes, slow-cooked carrot purée, chimichurri

HONEY-DIJON ROSEMARY ROASTED **SALMON®**

Braised beets, baby heirloom carrots, tarragon, honey-citrus reduction, pecans, blood orange

ROTISSERIE 'TA FARMS' CHICKEN

Herb-roasted & finished with Henlopen Sea Salt, served with chargrilled sweet potato, smoked-ham-hock braised collard greens, thyme infused chicken jus

GRILLED SWORDFISH CHASSEUR

Grilled 6 oz swordfish steak, cremini mushroom, tomato, pearl onion, cognac infused demi-glace, fresh parsley and thyme

SANDWICHES

Served with our signature boardwalk fries®



DAMN GOOD BURGER

Two smashed Snake River Farms Wagyu beef patties. LTO, sharp American cheese, Benton's bacon, topped with "Dodge City" sauce on an everything onion brioche roll

'BAMA STYLE PULLED BBQ CHICKEN

Mayo & vinegar based white BBQ, pulled rotisserie TA Farms chicken, pepper jack cheese, lettuce, tomato, pickled banana peppers on an toasted everything onion brioche roll

DELAWARE LOBSTER ROLL

Lobster knuckle and claw steeped in butter and mixed with homemade mayo, lemon, celery salt & parsley served on a buttered and toasted top split bun

FRIED CHESAPEAKE BLUE CATFISH®

Help slow an invasive species. Buttermilk & cornmeal dredged catfish, Pennsylvania Dutch slaw, Cajun remoulade on an onion roll with lemon & Tabasco Hot Sauce

CONSUMING RAW OR UNDER COOKED EGG, MEAT, SEAFOOD, OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.